

## **Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application.

### **Listing of the Claims:**

Claim 1 (cancel)

Claim 2 (currently amended) A process suited for the preparation of thea triglyceride fat according to claim 1, comprising a mixture of triglycerides, characterised in that

- 2.5 to 5.5 wt.% of the triglycerides are HHH triglycerides,
- 25 to 65 wt.%, of the HHH triglycerides are monoacid triglycerides and the remaining HHH triglycerides are composed of mixed fatty acid residues,
- 1.5 to 5 wt.% of the triglycerides are HHM and HMH triglycerides,
- at least 85 wt.% of the fatty acid residues H in HHM and HMH are palmitic acid residues,

where H denotes saturated fatty acid residues having chain lengths larger than 15 carbon atoms and M denotes saturated fatty acid residues having chain lengths of either 12 or 14 carbon atoms and where the M-residue is placed either in the middle or in one of the terminal positions, comprising incorporating in a triglyceride oil a fat A and a fat B where the fat A and the fat B together amount to 6-15 wt.% of the fat and the A/B weight ratio is in the range 1/9 to 4/6,

characterized in that of fat A

- at least 50 wt.% of the triglycerides are fully saturated

- at least 80 wt.% of the constituting saturated fatty acid residues have a chain length of 16 carbon atoms (P) or 18 carbon atoms (S), the ratio P:S being in the range 75:25 - 25:75,
  - up to 5 wt.% of the saturated fatty acid residues have a chain length of 12 or 14 carbon atoms
- and in that of fat B
- at least 20 wt.% of the triglycerides consist of HHM and HMH triglycerides in which H and M are as defined in claim 1.

Claim 3 (Original) Process according to claim 2, characterized in that fat A is obtained by

1. Selecting a fat which contains >20 wt.% of stearic acid and a fat which contains >20 wt.% of palmitic acid,
2. Blending both fats in such ratio that the blend complies with the P/S ratio of claim 2,
3. Subjecting the blend to interesterification,
4. Subjecting the interesterified fat to fractionation under such conditions that the composition of the collected stearin complies with the fat A specifications of claim 2.

Claim 4 (previously presented) Process according to claim 2, characterized in that fat A is obtained by

1. Selecting a fat which contains >20 wt.% of stearic acid and a fat which contains >20 wt.% of palmitic acid,
2. Fractionating the high stearin fat and/or the high palmitic fat,
3. Blending the high stearin fat and the high palmitic fat at least one of these being a fractionated fat,
4. Interesterifying the blend,

the conditions for blending and for the fractionation of step 2 and step 4 being chosen such that the composition of the stearin collected after step 4 complies with the fat A specifications of claim 2.

Claim 5 (Original) Process according to claim 2, where in fat B the wt. ratio of oleic acid and linoleic acid residues is more than 3.

Claim 6 (previously presented) Process according to claim 2, where either fat A or fat B or both are non-hydrogenated fats.

Claim 7 (previously presented) Process according to claim 2, where either fat A or fat B or both are enzymatically interesterified fats.

Claim 8 (previously presented) Process according to claim 2, where either fat A or fat B or both have been obtained without the use of wet fractionation

Claim 9 (Canceled)

Claim 10 (Canceled)

Claim 11 (Canceled)

Claim 12 (Previously presented) The process according to claim 4 further comprising fractionating the interesterified blend of step 4.

Claim 13 (Canceled)

Claim 14 (Previously presented) The process according to claim 2 wherein at least 25 wt.% of the triglycerides consist of HHM and HMH triglycerides.

Claim 15 (Canceled)

Claim 16 (Canceled)